

## **Entrées**

King Prawns

Northern NSW, Ballina Cocktail Sauce | Citrus | Chilli Jam

Oysters Pacific

TAS Coffin Bay | SA Nam Jim | Soy Ginger Lime | Vodka Tabasco

Smoked Salmon

Huon | Tasmania Tassal | Gravlax | Tasmania Cream Cheese | Blinis | Chive

Smoked Christmas Ham

Roasted & Glazed with Cloves & Caramel | Tomato Chutney & French Mustards

## **Mains**

Pork "La Porchetta" Style

Slow-Roasted Pork Leg | Glazed Crackle | Honey Blossom | Roasted Orange

~

Gippsland Turkey

Breast Fillets | Cranberry | Star Anise Pan Juices

~

Lamb Rack

Dukkah Crusted | Hummus | Pomegranate

~

## **Sides**

Grilled Asparagus | Coz Hearts | Caper Berries | Chive Aioli

Green Beans | Toasted Garlic Almonds | Dijon Sherry Vinaigrette

Roasted kipfler Potatoes | Duck Fat Confit Garlic | Rosemary | Maldon Sea Salts

## **Desserts**

Pavlova Tartlet | Passionfruit Curd | Raspberry Gel | Italian Meringue in a Shortbread Shell

Gingerbread Biscoff cheesecake | with Macadamia Praline

White Chocolate Mousse | Raspberry Gel | Dipped in White Chocolate | Coconut Served as a "Snowball"

Peppermint Belgian Chocolate Brownie

Pistachio Cream Raspberry Tartlet

Christmas Fruit Pudding | with White Chocolate Ganache